



established 2013

*42 West Boylston St.
West Boylston, MA 01583
508.835.4722*





APPETIZERS

MOZZARELLA STICKS 11.49

10OZ. BONELESS WINGS

Tossed in your choice of Buffalo -Mild, Hot, Extra Hot, Honey BBQ, Garlic Parm, Fever or Sweet Chili Sauce. Try them Plain with Honey Mustard or Sweet & Sour Sauce 12.99

10OZ. BONE-IN WINGS

Tossed in your choice of Buffalo -Mild, Hot, Extra Hot, Honey BBQ, Garlic Parm, Fever or Sweet Chili Sauce. Try them Plain with Honey Mustard or Sweet & Sour Sauce 11.49

TRADITIONAL POTATO SKINS

5 Potato Skins topped with cheddar cheese & bacon 11.49 *Can be made GF upon request

CRAB RANGOONS

8 Crab Rangoons served with sweet chili sauce. 12.99

CHEESE STEAK SPRING ROLLS

5 Philly cheese steak spring rolls with chipotle sauce 12.99

TRI - COLOR NACHOS 13.99

Served with shredded lettuce, Pico de Gallo, avocado creama, jalapenos & melted cheddar cheese
Add Chicken + \$5.99 Ground Beef + \$4.99

GREEK SAMPLER

A combination of 4 spanakopita, 4 dolmades, hummus & pita served with feta, cucumber & tomatoes 16.99

BANG BANG SHRIMP

8oz of shrimp tossed in a sweet chili sauce 13.99

PRETZELS

Pretzel bites served with cheese sauce 9.49

HOMEMADE CHIPS

Served with chipotle sauce 8.99

SPINACH & ARTICHOKE DIP

Served with pita bread 12.49

CAULIFLOWER "WINGS"

Tossed in your choice of Buffalo -Mild, Hot, Extra Hot, Honey BBQ, Fever or Sweet Chili Sauce 10.99

LOADED TATER TOTS

New!

Loaded with bacon, sweet corn, onion, green peppers, cilantro, melted cheese with a lime ranch dressing 12.49

DOLMADES

8 Handmade dolmades served with avgolemono sauce. 14.49

HUMMUS & PITA

Homemade hummus & pita bread 10.99

Make it a board! +\$3 Chickpeas, cucumbers, feta, tomatoes, pickled onions & banana peppers.

Featuring Over

**30+ DRAUGHTS OF THE
COLDEST BEER IN TOWN**

**PLEASE SEE YOUR SERVER FOR ANY DIETARY
RESTRICTIONS & GLUTEN FREE OPTIONS**



SOUPS

AVGOLEMONO Cup 4.25 Crock 5.50

N.E. CLAM CHOWDER Cup 5.25 Crock 6.95

FRENCH ONION SOUP Crock 6.75

GREEK DELIGHTS

SPANAKOPITA

A platter of 8 spinach & feta pies, served with rice, feta cheese, tomatoes & cucumbers 16.99

STUFFED PEPPERS

2 fresh green peppers filled with seasoned beef, rice & herbs topped with marinara & parmigiana cheese. Served with potato & vegetable 17.99

ACROPOLIS CHICKEN

Chicken sautéed with black olives, diced tomatoes, feta cheese, spinach & a touch of Ouzo. Served over rice 20.99

MOUSSAKA

Layers of eggplant, potato & seasoned ground beef topped with a rich bechamel sauce, garnished with a side of marinara, and served with potato & vegetable 17.99

CHICKEN SOUVLAKI

2 marinated chicken skewers, served with rice, sliced feta, diced tomatoes, diced cucumber, kalamata olives & olive oil over spring mix. Served with a side of tzatziki sauce 17.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order please inform your server if you or a person in your party has a food allergy



PIZZAS

10" FLATBREAD, CALZONE OR FRESH DOUGH
16" FRESH DOUGH

CHEESE

10" 11.99 - 16" 15.99

PEPPERONI

10" 12.99 - 16" 17.99

MEATBALL

10" 12.99 - 16" 17.99

MARGHERITA

Marinara sauce, fresh mozzarella, sliced
tomato & fresh basil
10" 14.99 - 16" 19.99

BIG MAC

Secret sauce, ground beef & cheese, baked &
topped with white onions, lettuce & pickles
10" 15.99 - 16" 20.99

BBQ CHICKEN

Chicken tossed in Honey BBQ, sweet
onions & savory bacon
10" 14.99 - 16" 19.99

BUFFALO CHICKEN

Garlic & herb spread, topped with grilled
buffalo chicken & bleu cheese crumbles
covered in pizza cheese
10" 14.99 - 16" 19.99

EXTRA TOPPINGS

Small \$1.25 per topping
Large \$2.00 per topping

WE OFFER 10" GLUTEN FRIENDLY FLATBREAD PIZZA
\$2.00

*Made with cauliflower pizza crust

GREENS Most of our salads can be made
Gluten Friendly by request

Try our Homemade Dressings: Creamy Greek, Italian,
Bleu Cheese, Honey Mustard. We also offer: Ranch,
Balsamic Vinaigrette & Thousand Island.
Take home our homemade dressings!
8oz. \$4.50 - 12oz. \$6.00

Add to any salad: CHICKEN \$5.99 - STEAK TIPS \$10.99
SHRIMP \$8.99 - SALMON \$9.99

HOUSE SALAD

Fresh field green spring mix with carrots, tomatoes,
sliced cucumber, kalamata olives & onions 9.99

CAESAR SALAD 12.49

GREEK SALAD

Our house salad topped with banana peppers &
feta cheese. Served with Greek dressing 12.49

BUFFALO CHICKEN SALAD

A house salad served with mild boneless
buffalo wings, served with bleu cheese
dressing 16.99

ATHENIAN CHICKEN SALAD

Grilled chicken breast on top of spring mix
with diced tomatoes, onions, olives & feta
cheese. Served with Greek dressing 15.99

BLACK & BLEU AVOCADO SALAD

Grilled steak tips top field green spring mix
with carrots, tomatoes, avocado, crispy bacon
& bleu cheese crumbles. Served with bleu
cheese dressing 19.49

COBB SALAD

Blend of spring mix & iceberg lettuce, bleu
cheese crumbles, hard boiled egg, bacon,
avocado, tomatoes, cucumbers, red onion,
carrots. Topped with two dolmades & served
with bleu cheese dressing 16.49

MANOR SALAD

Mixed greens topped with dried cranberries,
candied walnuts & bleu cheese. Served with
sesame dressing 15.49

POWER BOWL

Five grains, avocado, pickled onion, chickpeas,
roasted sweet potatoes, roasted broccoli &
shredded carrots with a Tahini ginger dressing
14.99

CHOPPED SALAD New!

Fresh lettuce, sweet corn, diced tomatoes,
avocado, carrots, onions, cucumbers, olives &
feta cheese mixed with our house made Greek
vinaigrette dressing 13.49





BURGERS

Proudly serving hand pressed Certified Angus Beef.
Served with French fries, lettuce & tomatoes on a
bulkie. **Gluten Free Bread \$2.00**
Sub: Sweet Potato Fries \$2 - Onion Rings \$2- Cup
of Soup \$1 Cup of Clam Chowder \$2 - Salad \$2

COWBOY BURGER*

Topped with crispy bacon, mushrooms, red
onions & Swiss cheese 14.99

HAMBURGER* 12.99

CLASSIC CHEESEBURGER*

Choice of American, Swiss or Cheddar
cheese 13.99

BOURBON BURGER*

Topped with “Jack Daniels” sauce, sautéed
onions & cheddar cheese 15.99

JAMESON BURGER*

Jameson Whiskey bleu cheese, with
Guinness cheese sauce topped with fresh
onion rings 15.99

SLIDERS

Three mini hamburgers topped with cheese
13.99

no lettuce or tomato
Served "Pink" or "No Pink"

OUR BURGERS CAN BE PREPARED WITH A
“BEYOND BURGER”

HANDHELDS

Served with French fries, **Gluten Free Bread \$2.00**
Sub: Sweet Potato Fries \$2 - Onion Rings \$2 - Cup of
Soup \$1 Cup of Clam Chowder \$2 - Salad \$2

HONEY BBQ
CHICKEN WRAP

Crispy chicken tenders
tossed in Honey BBQ in
a wrap with lettuce,
tomato & bleu cheese
dressing 13.99

TURKEY CLUB

Thinly sliced turkey,
bacon, lettuce, tomato,
mayo & Swiss cheese on
grilled sourdough 13.49

SCALLOP ROLL

Served with French fries
& coleslaw MP

BEEF OR CHICKEN
GYRO SANDWICH

Seasoned beef or chicken
wrapped in a thick slice of
pita bread with lettuce,
tomato, feta, onions &
tzatziki sauce 13.99

PASTRAMI
SANDWICH

Pastrami sautéed with
onions & Swiss cheese
served on ciabatta bread
14.99

CHICKEN CAESAR
WRAP 13.49

SWEET CHILI
CHICKEN
SANDWICH

Fried chicken breast
coated in our sweet chili
sauce, topped with
avocado, chipotle sauce,
cheddar cheese, lettuce
& tomato. Served on
focaccia bread 17.49

CRISPY PANKO
CHICKEN
SANDWICH

Fried chicken breast
topped with pickles,
lettuce, cheddar cheese
& chipotle sauce. Served
on ciabatta bread 14.99

GRILLED CHICKEN
PESTO SANDWICH

Grilled chicken topped
with pesto sauce, roasted
red peppers & fresh
mozzarella cheese on
focaccia bread 14.99

GRILLED VEGGIE
SANDWICH

With seasonal vegetables
& mozzarella cheese.
Served on ciabatta bread
12.99

STEAK & CHEESE SUB

With onions, peppers,
mushrooms, American &
cheddar cheese 14.99

CRISPY BUFFALO
CHICKEN SANDWICH

Topped with bleu cheese
14.99

BRAISED BEEF
SANDWICH

Slow roasted braised
beef, dijon horseradish
aioli, caramelized
onions, baby spinach &
Swiss cheese on
ciabatta bread 14.99

KIMCHI FISH TACOS

3 soft shell tacos stuffed
with fried haddock or
baked salmon & topped
with kimchi, avocado
crema & fresh pico de
gallo. Served with tortilla
chips, salsa & sour
cream 15.99

CHICKEN, BACON
& RANCH 14.99



SEE YOUR SERVER TO PURCHASE YOUR OWN THIRST RESPONDERS GEAR!
T-Shirts, Hoodies, Zip Ups & more!





FROM THE SEA

Fried seafood is served with fries & coleslaw.
Grilled or Baked served with potato & vegetable
Sub: Sweet Potato Fries \$2 - Onion Rings \$2 -
Side Salad \$2 - Cup of Soup \$1 - Cup of Clam
Chowder \$2

SALMON

Grilled or Baked.
Try it with Cajun spices, balsamic glaze,
teriyaki sauce, or maple & orange marmalade
glaze.
10oz. 22.99 - 6oz. 16.99

FISH & CHIPS

10oz. 18.99 - 6oz. 14.99

BAKED SCALLOPS

Baked in butter, white wine & a hint of lemon.
Topped with lightly seasoned bread crumbs.
MP

BAKED HADDOCK

Filet of haddock baked in butter and white
wine, seasoned bread crumb topping & hint of
lemon
10oz. 19.49 - 6oz. 15.49

SALMON & CAULIFLOWER GRAIN SALAD

Grilled salmon on a bed of blended grains &
cauliflower in a herb aioli finished with a
blood orange vinaigrette 18.49

FRIED SCALLOP DINNER MP

FROM THE LAND

Served with potato & vegetable unless otherwise
noted.
Sub: Sweet Potato Fries \$2- Onion Rings \$2 - Side
Salad \$2 - Cup of Soup \$1 - Cup of Clam Chowder \$2

YANKEE POT ROAST

Topped with homemade demi glaze 19.99

BABY BACK RIBS

"Best Town Secret" fall off the bone pork ribs
Full Rack 25.99 - Half Rack 20.99
*BBQ Sauce OR Bourbon Glaze

GRILLED CHICKEN

Have it Honey BBQ, Honey Mustard or
Marinated 17.99

CHICKEN A LA MANOR

Grilled chicken breast topped with sautéed
diced tomatoes, spinach & feta cheese
20.99

GARDEN STIR FRY

Pan sautéed fresh julienned cut vegetables
in a tangy teriyaki sauce over rice with
your choice of protein.
Chicken 18.99 - Beef 19.49 - Shrimp 19.49

CHICKEN CORDON BLEU

Panko crusted chicken, thinly sliced ham &
Swiss cheese baked til golden brown &
topped with a garlic cream sauce 21.99

CHICKEN TENDER DINNER

Our homemade chicken tenders with your
choice of dipping sauces 16.99

MUSHROOM CHICKEN

Mushroom seared chicken served with
garlic mashed potatoes & vegetables
20.49

TACO BOWL

Black beans, corn, pico de gallo,
avocado & cheese served over rice 11.49
*With Beef 16.49 - With Chicken 15.49
*Available Gluten Free or Vegan



ITALIAN

Choice of Pasta: Penne or Linguine
Gluten Free Pasta +2
Add a side Dinner Salad +4.29 or
side Caesar Salad +4.49

CHICKEN PARMIGIANA

Lightly breaded fried chicken breast,
topped with melted cheese & marinara
sauce 19.99

CHICKEN & BACON SPINACHI

Sautéed spinach, bacon & crispy chicken
breast in a creamy Alfredo sauce 21.99

CHICKEN & BROCCOLI

Sautéed chicken & broccoli with wine
garlic butter OR Alfredo sauce 20.49

CHICKEN PICCATA

Sautéed chicken with wine, shallots, capers
& a hint of lemon 20.49

SHRIMP SCAMPI

Sauteed shrimp in our scampi sauce, white
wine, spinach & tomatoes 22.49

CHICKEN BAMBINO

Breaded & deep fried chicken breast
served over cheese ravioli, sautéed with
wine, spinach, tomatoes & roasted garlic
20.99

MEAT LASAGNA

Seasoned beef layered between sheets of
pasta, a blend of cheeses & tomato sauce
17.99

SEAFOOD PASTA New!

Shrimp & scallops with linguine in a
Calabrian chili-lime cilantro butter sauce,
with shallots, tomatoes, scallions & toasted
breadcrumbs
\$26.99

GRILLED SALMON PASTA New!

6oz. Grilled salmon over soy garlic julienne
vegetables & noodles, finished with a
ginger dressing
\$22.00

STEAKS

Served with potato & vegetable unless otherwise
noted.

Sub: Sweet Potato Fries \$2- Onion Rings \$2 - Side
Salad \$2 -Cup of Soup \$1 - Cup of Clam Chowder \$2
Add: Onions, Peppers & Mushrooms + 1.50

BEEF TENDERLOIN TIPS 🍷

Marinated tips grilled over an open flame
22.99

12OZ. RIBEYE 🍷

Seasoned with our house seasoning & grilled
to perfection 26.99

CAST IRON DELMONICO STEAK 🍷

Cast iron seared 12oz. Delmonico ribeye
26.99

BOURBON STEAK TIPS

Tenderloin tips, sautéed pepper &
caramelized onions brushed with Jack
Daniels Bourbon glaze 25.49

12OZ. PRIME RIB 🍷

Only available Friday & Saturday - After 4PM
26.99

TENDERLOIN STEAK New!

Marinated 12oz. tenderloin grilled over an
open flame. Served with mashed potatoes,
roasted carrots & black peppercorn sauce
27.99

SIDES

🍷 HOMEMADE	
MASHED POTATOES 2.99	🍷 COLESLAW 2.99
With or without gravy	🍷 RICE 2.99
Loaded, Garlic Butter &	FRESH BROCCOLI 2.99
Bleu Cheese Crumbles	With homemade
+1.25	vinaigrette
🍷 *BAKED POTATO 2.99	SIDE SALAD 4.29
After 4pm, all day Sunday	SIDE CAESAR
*Loaded Baked +1.25	SALAD 4.49
SWEET POTATO 3.45	SIDE GREEK 5.49
FRIES	SALAD
🍷 BABY ROASTED 2.99	BASKET OF FRIES 5.49
POTATOES	BASKET OF SWEET 6.49
🍷 CHEF'S CHOICE OF 2.99	POTATO FRIES
VEGETABLE	
ROASTED CARROTS 2.99	
ROASTED 4.50	
ASPARAGUS	
ROASTED BRUSSELS 4.50	
SPROUTS	





SIGNATURE COCKTAILS

TROPICAL DELIGHT
Pineapple, mango, passion fruit & watermelon
rums with pineapple, orange juice & a touch of
grenadine.

KENTUCKY MULE
Makers Mark, ginger beer & fresh lime.

PURPLE HAZE
Raspberry vodka, Chambord, sour mix,
cranberry & pineapple juice.

MAI TAI
Bacardi, Myer's, Amaretto, sour mix, orange &
pineapple juice.

GREEN TEA
Jameson, Peachtree, sour mix & sprite

HOMEMADE SANGRIA
Red or White

CROWN PEACH TEA
Crown Peach, lemonade & iced tea

MARTINIS

ESPRESSO - or FRESH ESPRESSO
MILKY WAY
PISTACHIO
PEARTINI
CREME BRULEE

NON-ALCOHOLIC

Coca-Cola *Bottomless Refills
BOTTLED PELLIGRINO FLAT OR SPARKLING WATER

REFRESHERS:
ITALIAN CREAM SODA
Blood Orange, Caramel or Strawberry
STRAWBERRY LEMONADE
MANGO ICED TEA
RASPBERRY ICED TEA

HOTS:
CAPPUCCINO
LATTE
Traditional - Chocolate Caramel - Vanilla
ESPRESSO
COFFEE - DECAF / REGULAR *Bottomless Refills
TEA
HOT COCOA

WINES
*Bottle Only

RED

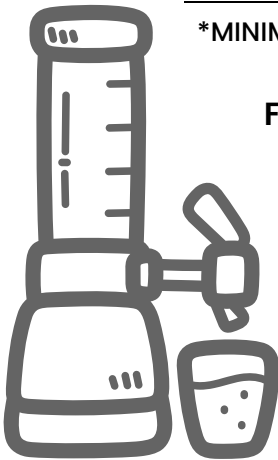
ALTO MALBEC
MEIOMI PINOT NOIR
MIRASSOU PINOT NOIR
JOSH MERLOT
COPPER RIDGE MERLOT
COPPER RIDGE CABERNET SAUVIGNON
FREAKSHOW CABERNET SAUVIGNON
DECOY CABERNET SAUVIGNON
*COLUMBIA RED BLEND
*CARNIVOR RED ZINFANDEL

WHITE

ECCO DOMANI PINOT GRIGIO
KENDALL JACKSON CHARDONNAY
WILLIAM HILL CHARDONNAY
COPPER RIDGE CHARDONNAY
Dr. L RIESLING
CASTELLO DEL POGGIO MOSCATO
BERINGER WHITE ZINFANDEL
OYSTER BAY SAUVIGNON BLANC
LA MARCA PROSECCO
WOODBIDGE CALIFORNIA ROSE
*Available by Carafe

SUTTER HOME FRE Non-Alcoholic
CHARDONNAY
FERRARI CARANO FUME BLANC -
SAUVIGNON BLANC

88 OZ. MARGARITA TOWERS
MINIMUM OF 4 GUESTS PER TOWER



FLAVORS AVAILABLE:
Coconut
Mango
Strawberry
Stone Fruit
Blueberry
Blood Orange
Traditional



Updated: 7.22

PILSNERS:

BUD LIGHT	ABV. 4.2%
COORS LIGHT	ABV. 4.2%
MILLER LITE	ABV. 4.2%
MICHELOB ULTRA	ABV. 4.2%
STELLA ARTOIS	ABV. 5.2%

LAGERS:

*SHIPPING OUT OF BOSTON	ABV. 5.3%
Jack’s Abbey Brewing Co. Framingham, MA	
YUENGLING LAGER	ABV. 4.5%
Yuengling Brewing Co. Pottsville, PA	
*SAM SEASONAL *See Server	ABV. 5.3%
Samuel Adams Boston, MA	
NARRAGANSETT LAGER	ABV. 5.0%
Narragansett Brewing Co. Providence, RI	

ALES:

*BBC STEEL RAIL	ABV. 5.3%
Berkshire Brewing Co. South Deerfield, MA	
SMITHWICK RED ALE	ABV. 4.5%
Smithwicks Kilkenney, IE	
*HANDLINE KOLSCH	ABV. 5.0%
Devils Purse Brewing Co. South Dennis, MA	
ALLAGASH WHITE ALE	ABV. 5.2%
Allagash Brewing Co. Portland, ME	
BLUE MOON WHITE ALE	ABV. 5.4%
Blue Moon Brewing Co. Denver, CO.	
*WACHUSETT BLUEBERRY ALE	ABV. 4.5%
Wachusett Brewing Co. Westminster, MA	
PIG’S EAR BROWN ALE	ABV. 4.3%
Woodstock Inn Brewery N.Woodstock, NH	
*GINGER LIBATION SESSION	ABV. 4.6%
Ginger Libation Greenfield, MA	

FRUIT BEERS / CIDERS / SOURS

*OAK HILL BLEND CIDER	ABV. 4.5%
Carlson Orchards Harvard, MA	
*DOWNEAST BLACKBERRY	ABV. 5.0%
Downeast Cider House Boston, MA	
BLUEBERRY & MARSHMALLOW HOPSICLE SOUR	ABV. 5.25%
Moon Hill Brewing Co. Gardner, MA	
SUMMER SHANDY	ABV. 4.2%
Leinenkugel Brewing Co. Chippewa Falls, WI	

IPA’S:

PRIME IPA	ABV. 6.5%
Goodfire Brewing Co. Portland, ME	
LUNCH IPA	ABV. 7.0%
Maine Brewing Co. ME	
*JUICE FREAK IPA	ABV. 6.5%
Cold Harbor Brewing Co. Westborough, MA	
SIP OF SUNSHINE IPA	ABV. 8.0%
Lawson’s Finest Liquids Waitsfield, VT	
*BE HOPPY IPA	ABV. 6.5%
Wormtown Brewing Co. Worcester, MA	
FIDDLEHEAD IPA	ABV. 6.2%
Fiddlehead Brewing Co. Shelburne, VT	
*SEVEN SAWS VII	ABV. 6.9%
Seven Saws Brewing Co. Holden, MA	
*CLOUD CANDY IPA	ABV. 6.5%
Mighty Squirrel Brewing Co. Waltham, MA	
DEAD FLOWERS IPA LIMITED	ABV. 6.2%
Foam Brewers Brewing Co. Burlington, VT	
INVISIBLE IPA	ABV. 7.0%
Long Live Beerworks Providence, RI	
*COAST TO COAST IPA LIMITED	ABV. 6.9%
True North Ale Co. Ipswich, MA	
*YEAR ROUND NEIPA	ABV. 7.0%
Little Willow Brewing Co. Florence, MA	
*FINCH & THISTLE IPA	ABV. 6.5%
Belleflower Brewing Co. Portland, ME	
*CLOUD CANDY LIGHT	ABV. 4.0%
Might Squirrel Brewing Co. Waltham, MA	
PSEUDO SUE IPA	ABV. 5.8%
Toppling Goliath Brewing Co. Decorah, IA	

STOUTS / PORTERS

GUINNESS	ABV. 4.2%
Dublin, IE	
NITRO GUNNER’S DAUGHTER	ABV. 5.5%
Mast Landing Brewing Co. Westbrook, ME	
*RYE PORTER LIMITED	ABV. 6.5%
Murder Hill Brewing Co. Northbridge, MA	

COMING SOON:

A BEER NAMED DUCK IPA	ABV. 5.2%
Mast Landing Brewing Co. & Trillium Brewing Co.	